

RETAIL FOOD FACILITY INSPECTION REPORT

CITY OF TITUSVILLE 107 NORTH FRANKLIN STREET TITUSVILLE, PA 16354		# Risk Factor Violations	Date	1/29/20
		# Repeat Risk Factor Violations	Time In	
		Overall Compliance Status	Time Out	
Food Facility	Address	City/State	Zip	Phone #
Registration #	Owner	Purpose of Inspection (circle one) Routine <input checked="" type="radio"/> Follow Up <input type="radio"/> Complaint <input type="radio"/>	License Type	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public Health Interventions are control measures to prevent foodborne illness or injury.

CIRCLE ONE: IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable.

C = corrected on site, R = repeated

IN, OUT, N/A, N/O	C	R
Demonstration of Knowledge		
1 IN OUT		
Person in Charge present, demonstrates knowledge, & performs duties		
Employee Health		
2 IN OUT N/O		
Management, food employee & conditional employee; knowledge, responsibilities & reporting		
3 IN OUT		
Proper use of reporting; restriction & exclusion		
4 IN OUT N/A N/O		
Procedures for responding to vomiting & diarrheal events		
Good Hygienic Practices		
5 IN OUT N/O		
Proper eating, tasting, drinking or tobacco use		
6 IN OUT N/O		
No discharge from eyes, nose & mouth		
Preventing Contamination by Hands		
7 IN OUT N/O		
Hands clean & properly washed		
8 IN OUT N/A N/O		
No bare hand contact with RTE foods or pre-approved alternate method properly followed		
9 IN OUT		
Adequate handwashing sinks properly supplied and accessible		
Approved Source		
10 IN OUT		
Food obtained from approved source		
11 IN OUT N/A N/O		
Food received at proper temperature		
12 IN OUT		
Food in good condition, safe & unadulterated		
13 IN OUT N/A N/O		
Required records available; shellstock tags, parasite		

IN, OUT, N/A, N/O	C	R
Protection from Contamination		
14 IN OUT N/A		
Food separated & protected		
15 IN OUT N/A		
Food contact surfaces: cleaned & sanitized		
16 IN OUT		
Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety		
17 IN OUT N/A N/O		
Proper cooking time & temperature		
18 IN OUT N/A N/O		
Proper reheating procedures for hot holding		
19 IN OUT N/A N/O		
Proper cooling time & temperature		
20 IN OUT N/A N/O		
Proper hot holding temperatures		
21 IN OUT N/A		
Proper cold holding temperatures		
22 IN OUT N/A N/O		
Proper date marking & disposition		
23 IN OUT N/A N/O		
Time as a public health control: procedures & record		
Consumer Advisory		
24 IN OUT N/A		
Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Population		
25 IN OUT N/A		
Pasteurized food used; prohibited foods not offered		
Food/Color Additives & Toxic Substances		
26 IN OUT N/A		
Food/Color additives: approved & properly used		
27 IN OUT N/A		
Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures		
28 IN OUT N/A		
Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food & Water		
29 IN OUT		
Pasteurized eggs used where required		
30 IN OUT		
Water & ice from approved source		
31 IN OUT		
Variance obtained for specialized processing methods		
Food Temperature Control		
32 IN OUT		
Proper cooling methods used; adequate equipment for temperature control		
33 IN OUT		
Plant food properly cooked for hot holding		
34 IN OUT		
Approved thawing methods used		
35 IN OUT		
Thermometers provided & accurate		
Food Identification		
36 IN OUT		
Food properly labeled; original container		
Prevention of Food Contamination		
37 IN OUT		
Insects, rodents & animals not present		
38 IN OUT		
Contamination prevented during food preparation, storage & display		
39 IN OUT		
Personal cleanliness		
40 IN OUT		
Wipe cloths: properly used & stored		
41 IN OUT		
Washing fruits & vegetables		

Proper Use of Utensils		
42 IN OUT		
In-use utensils; properly stored		
43 IN OUT		
Utensils, equipment & linens: properly stored, dried & handled		
44 IN OUT		
Single-use/single-service articles: properly stored & used		
45 IN OUT		
Gloves used properly		
Utensils, Equipment & Vending		
46 IN OUT		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
47 IN OUT		
Warewashing facilities; installed, maintained & used; test		
48 IN OUT		
Non-food contact surfaces clean		
Physical Facilities		
49 IN OUT		
Hot & cold water available: adequate pressure		
50 IN OUT		
Plumbing installed; proper backflow devices		
51 IN OUT		
Sewage & waste water properly disposed		
52 IN OUT		
Toilet facilities: properly constructed, supplied, cleaned		
53 IN OUT		
Garbage & refuse properly disposed: facilities maintained		
54 IN OUT		
Physical facilities installed, maintained & clean		
55 IN OUT		
Adequate ventilation & lighting; designated areas used		

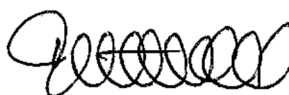
FOOD EMPLOYEE CERTIFICATION

Compliance with PA Food Employee Certification Act (3Pa.CSASS56501-6510)

Certified Food Employee		
56 IN OUT EX		
Certified Food Employee employed; acts as PIC; accessible		

Certificate		
57 IN OUT EX		
Certified Food manager certificate: valid and properly displayed		

P.I.C. Signature



Sanitarian Signature

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Follow-up to be completed on sanitarian copy only!
